**PLATED DINNER**

Guest Choice must be 5 days prior to event

(Pricing is based on a three course menu; includes choice of starter, entrée, side choice, and dessert)

**STARTERS**

(Host chooses one for all guests)

**Baby Spinach Salad**

Blueberry Raspberry Vinaigrette, Candied Walnuts, Sun Dried Cranberries, and Blue Cheese Crumbles

**Caesar Salad**

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese, and Parmesan Crostini

**House Mixed Greens**

With Carrots, Pickled onion, Cherry Tomatoes, and a Roasted Garlic Vinaigrette

**ENTREES**

Category I

($21.50 per Person)

**Pasta Primavera\***

Fresh Zucchini, Bell Pepper, Onions, Yellow Squash, sautéed in Olive Oil and finished with Parmesan

**Homemade Meat Lasagna\***

Fresh basil, Mozzarella, Domestic Parmesan and our house made sauce

**Chicken Alfredo Pasta\***

Asparagus, Mushroom, Parmesan, and Garlic

**Roasted Turkey**

With Cranberry Sauce and Gravy

\*Entrée comes with salad, garlic bread, and dessert only.

Category II

($32 per Person)

**Roasted ¼ Chicken**

Lime, BBQ, or Teriyaki Glazed

**8oz Norwegian Salmon**

With Lime Caper Burre Blanc and Julienne Zucchini and Squash

**9 oz Sterling Silver Pork Chop**

Grilled and Topped with Caramelized Apples and Balsamic Reduction

**12 oz Sterling Silver N.Y.**

With Madeira Sauce

Category III

(38 per Person)

**12oz Prime Rib**

Garlic Infused with Au Jus Horseradish

**8 oz Sterling Silver Filet**

With House-made Demi-Glace

**7oz Pacific Coast Halibut**

With Tomatillo Avocado Salsa

VEGETABLES

(Host chooses one for all guests)

**Grilled Asparagus**

**Grilled Zucchini and Squash**

**Blue Lake Beans**

Sauté with Garlic

**Mixed Seasonal Vegetables**

Sauté with Garlic

SIDE CHOICES

(Host chooses one for all guests)

**Rice Pilaf**

**Roasted Rosemary Potatoes**

**Garlic Mashed Potatoes**

**Macaroni and Cheese**

**Scalloped Potatoes**

**DESSERTS**

(Host chooses one for all guests)

**Limoncello**

Light and Tangy with a Graham Cracker Crust. Finished with whipped cream

**Chocolate Raspberry Mousse**

With fresh raspberries and whipped cream

**Banana Bread Pudding**

Kahlua Marinated Raisins, Caramelized Banana's and finished with Anglaise

**Vanilla Cake**

With Raspberry Filling

**Chocolate Cake**

With Raspberry Filling

**Strawberry Cheesecake**

New York Style Topped with Strawberry Glaze

These prices do not include taxes or service charge. A 20% service charge will be added and 8.5% tax rate

prices subject to change